

## HOUSE WINES

*Medium Dry White*

50 CHARDONNAY VIN DE PAYS D'OC £12.95

A really nice french chardonnay, dry with bags of fruit; exceptional value.

*Medium Bodied Red*

51 CABERNET SAUVIGNON £12.95

Vin de Pays D'Oc A robust rounded wine with fruit and structure to complement our cuisine

## APERITIF

*Choose a glass of wine or an aperitif whilst you consider your selection from our menu This will refresh and prepare your palate for your meal Enjoy some popadoms while we prepare your meal.*

CHARDONNAY	13%	per glass	£2.95
MOSCATEL Valencia	12%	per glass	£2.95
VIN DE PAYS D'OC Red	12%	per glass	£2.95

## CHAMPAGNE AND SPARKLING WINES

*A wine to suit more complex combinations of taste and dishes of many tastes and spices. Recommended dishes: Bengali King Prawn Massalla, King Prawn Kumpo Garlic, Tandoori King Prawn Chicken Shaslik, Satkara dishes or Dupiaz dishes.*

*France - Sparkling Wine*

1 FATAL Blanc de Blanc Vin Mousseux NV £21.95

*France - Sparkling Rose*

2 BOUVEY LA DOUBAY ROSE NV £25.00

*Champagne*

3 HOUSE CHAMPAGNE NV £45.00

*Vintage Champagne*

4 POMMERY CUVEE BRUT 1990 £125.00

## SWEET WHITE

*The combination of dry dishes which do not have onions or tomatoes are perfectly balanced by sweetness. The sweet fruit of the wine contrasts well stronger spices Recommended dishes: Any Tandoori dish, meat, fish or vegetable fruity dishes(korma), Pathia, Lagan or Dhansak.*

*Spain*

**6 MOSCATEL VALENCIA** NV £15.95

Lovely fresh fruity sweet wine.

## MEDIUM SWEET

*Germany*

**7 RIESLING CARL FINKENAUER QBA Nahe** 2002 £19.50

Mosel ;delicious grapey flavour with a touch of fruity sweetness

*Australia*

**8 GEWURZTRAMINER RIESLING** 2004 £22.50

McGuigan Black Label An interesting blend with a sweet background flavour full of fruit-ideal complement to spicy exotic dishes.

## MEDIUM DRY WHITE

*Suitable to accompany lighter meat and fish dishes with medium strength sauces and spices. Recommended dishes: Rogan Josh, Korai, Ayre Tarkari (traditional Bengali fish), Jalfrazy.*

*Italy*

**9 PINOT GRIGIO Argini IGT** 2004 £14.95

*France*

**10 SAUVIGNON Pays D'Oc** 2004 £15.50

*Usa*

**11 DRAKES LANDING CHARDONNAY** 2004 £16.50

Chile; crisp dry clean flavoured sauvignon, with a hint of spice

*Chile*

**12 SAUVIGNON VINA CORRAL** 2002 £17.00

An excellent blend of grapes, medium dry, smooth, good fruit and clean finish

MEDIUM DRY WHITE (continued)

*Australia*

13 SEMILLON CHARDONNAY STRINGY BARK 2004 £17.50

*Australia*

14 CHARDONNAY Wombat Hill 2004 £18.50

*France*

15 BOURGOGNE TONNERRE Chevalier d'Eon 2003 £23.50

DRY WHITE *Ideally suited to rich fruity tasting dishes with mild and rich creamy sauces. Recommended: Kormas, Rezala, any dish served in Massalla or Nowabdar sauce, Chicken Chandan, Chicken Hariyali, Moglai Chicken.*

*France*

16 MUSCADET SEVRE ET MAINE 2004 £19.50

Domaine Bottled Sur Lie- A dry fresh wine with charm and tangy fruit

*New Zealand*

17 SAUVIGNON BLANC ST HELENA 2004 £25.80

New Zealand; wonderfully intense tangy gooseberry fruits

*France*

18 CHABLIS Dampf 2004 £31.50

*France*

19 SANCERRE Domaine Leredde 2004 £32.50

Famous dry white sauvignon from the loire.. Great depth of flavour

*France*

20 MARSANNAY Derey Freres 2002 £34.50

*France*

21 POUILLY FUISSE Roure de Paulin 2004 £39.50

Classic Chablis-Chardonnay grape, dry crisp body ,flowery bouquet

*France*

22 CHABLIS 1er Cru Montmains Moreau Naudet 2004 £44.00

Superb fruit, dry chardonnay, packed with fruit and subtle undertones.

*France*

23 MEURSAULT Narvaux Diconne 2003 £49.50

*France*

24 CHASSAGNE-MONTRACHET 1er cru 2002 £65.00

Les Macherelles Amiot Classic white Burgundy.

ROSE-Medium dry

*Traditionally chosen by many to complement spicy food the light fruit contrasts well with Indian cuisine*

*France*

5 ROSE D'ANJOU NV £17.85

LIGHT BODIED RED WINE

*A great alternative to white wine with some of the fish dishes-any dish with lots of spices Compliments rich fruity tasting dishes with mild and rich creamy sauces Recommended dishes: Salmon Bhaja(massalla), King Prawn Jhol, Ayre Tarkari, Dhansak*

*Usa*

25 DRAKES LANDING Merlot 2004 £16.50

*Spain*

26 NAVARRA 2003 £18.50

*France*

27 BEAUJOLAIS VILLAGES Maison Des Vignerons 2001 £22.50

MEDIUM BODIED RED WINE

*A good complement to medium spiced sauces with lots of onions-robust fruity tastes recommended dishes: Biriany, Nowabdar, Moglai*

*Chile*

28 CABERNET SAUVIGNON VINA CORRAL 2002 £17.00

*Australia*

29 SHIRAZ CABERNET STRINGY BARK 2001 £17.50

*South Africa*

30 PINOTAGE 2003 £18.50

*France*

31 CHATEAU BARBEY BORDEAUX SUPERIEUR 2000 £22.75

*France- Burgundy*

32 BOURGOGNE PINOT NOIR Burgundy 1999 £23.50

Chante Flute Joaquim Dias

*Australia*

33 BLACK GEORGE PINOT NOIR PEMBERTON 1999 £35.00

## FULL BODIED RED WINE

*Good complements to dishes with oily sauces and lots of spice, Richer and stronger tasting tomato dishes. Recommended dishes: Mon Pasand, Tikka Taka Tak, Jeera, Salkara, Baltis, Dupiaza Rogan Josh, Korai and Bhuna.*

### *Chile*

34 MERLOT VINA CORRAL 2002 £17.00

### *Spain*

35 RIOJA TINTO 2004/5 £17.50

### *India*

36 GROVER VINEYARDS CABERNET SHIRAZ 2004 £18.00  
Nandi Hills Bangalore

### *Australia*

37 WOMBAT MERLOT 2003 £18.50

### *Australia*

38 MCGUIGAN BLACK LABEL 2003 £22.50

### *South Africa*

39 CABERNET SAUVIGNON 2002 £23.50

### *France- Burgundy*

40 COTE DE BEAUNE 2001 £29.50

### *France- Rhone*

41 CHATEAUNEUF DU PAPE Clos ST Jean DB1998 £39.50

### *Italy*

42 BAROLO 2003 £49.00

### *France- Bordeaux*

43 CH GRAND CANYON Pauillac 1992 £55.00

### *France- Burgundy*

44 GEVREY CHAMBERTIN Domaine Magnien 2002 £65.00

### *France- Bordeaux*

45 CH MAGDALEINE 1er Cru St Emillion 1976 £195.00

### *France- Burgundy*

46 NUITS ST GEORGES 1er Cru 1957 £250.00

